

British Food

1. Watch British Food Video (6mins) :

<https://www.youtube.com/watch?v=aKblilKwJwg>

And think about the different meals and food you have during the day.

2. Split into groups, with each group making:

12 different Savoury,

12 different snacks and

12 different desserts.

Writing a description of what it is, a short fact and also how much it is.

3. Get the students to create a restaurant, and think of a restaurant name.

4. Ask the students to make a Menu for their restaurant.

5. The group will take it in turns being:

one chef making the food,

one waiter/waitress delivering the food

and the rest are customers.

6. Use the conversation bubbles to help you order food in the restaurant. Write your own.

British Food



1. Fish and Chips

Description:

Fish in Batter and fried. Potatoes cut and fried. Served with garden peas or mushy peas.

Fact:

The best place to eat fish and chips is in the open air, by the sea (just watch out for the seagulls).



2. Bangers and Mash

Description:

Sausages, mashed potato and gravy. Served with peas or carrots or both.

Fact:

Also known as sausages and mash. Popular in most pubs in the UK.



3. Full English Breakfast

Description:

Bacon, sausages, eggs, baked beans, toast, fried mushrooms, fried onions, tomatoes, hash browns and black pudding.

Fact:

They say that breakfast is the most important meal of the day, so eat lots of protein.



4. Sunday Roast





Description:

Roasted meat (beef, chicken, lamb or pork), roast potato, Yorkshire pudding, stuffing, vegetables (roast parsnips, Brussel sprouts, peas, carrots, beans, broccoli and cauliflower) and gravy.





Fact:

Traditionally eaten on a Sunday, when you have more time to cook.

British Food

 <p>£6</p>	<p>5. <u>Toad in the Hole</u></p> <p>Description: Sausages, Yorkshire pudding batter and gravy. Served with mixed root vegetables.</p> <p>Fact: No toads or frogs are in this meal.</p>
 <p>£8</p>	<p>6. <u>Shepherd's Pie/Cottage Pie</u></p> <p>Description: <i>Shepherd's Pie:</i> Lamb, carrots, tomatoes, onions, gravy and potatoes. <i>Cottage Pie:</i> Beef, carrots, tomatoes, onions, gravy and potatoes.</p> <p>Fact: Neither are a traditional pastry pie. Cheese is often added on top of the mashed potato topping.</p>
 <p>£10</p>	<p>7. <u>Steak and Kidney Pie</u></p> <p>Description: Beef, beef kidney, fried onion, gravy surrounded with a shortcrust pastry. Served with mixed vegetables and more gravy.</p> <p>Fact: Kidney is a strong flavour, and not very popular on it's own, however in a pie it is.</p>
 <p>£5</p>	<p>8. <u>Cullen Skink Soup</u></p> <p>Description: Haddock, potatoes, milk, onion and parsley. Serve with bread and butter.</p> <p>Fact: A popular Scottish meal.</p>

British Food

 <p>£2</p>	<p>1. <u>Bakewell Tart</u></p> <p>Description: Sweet shortcrust pastry, raspberry jam, almond fragipan, chopped almonds and icing sugar.</p> <p>Fact: Can be bought anywhere in the UK.</p>
 <p>£4</p>	<p>2. <u>Jam Roly Poly</u></p> <p>Description: Sponge cake and strawberry jam Served with hot custard, cream or icecream.</p> <p>Fact: Roly Poly means a forward roll. The dessert looks like it has done that.</p>
 <p>£6</p>	<p>3. <u>Millionaire's Shortbread Recipe</u></p> <p>Description: Shortbread biscuit, caramel and chocolate.</p> <p>Fact: Crumbly, Gooley, Hard and melts in the mouth. Said to be rich (in taste), like a Millionaire.</p>
 <p>£8</p>	<p>4. <u>Banoffee Pie Recipe</u></p> <p>Description: Digestive biscuit base, condensed milk, banana, cream, and sprinkled chocolate.</p> <p>Fact: Similar to Millionaires Shortbread, but lighter on the stomach and slightly healthier.</p>

British Food



£8

5. Bread and Butter Pudding

Description:

Bread (stale), sweet egg custard and currents or raisins.

Fact:

Originally made to use up old bread and eggs.



£13

6. Cranachan

Description:

Toasted oats, raspberries, whiskey and cream.

Fact:

A traditional Scottish dessert, to help you feel warm inside and merry.



£7

7. Traditional Treacle Tart

Description:

Golden Syrup, breadcrumbs and sweet shortcrust pastry.

Fact:

Golden Syrup is a sugar syrup.



£10

8. Bara Brith (Welsh Tea Bread)





Description:

Cake, mixed fruit, and tea.
Served with butter and your favourite tea.





Fact:

A traditional Welsh cake.
The fruit is soaked in tea overnight (such a great way to infuse extra moisture and flavor) and uses dark brown sugar and spices in the cake.





Food

	1. _____
	2. _____
	3. _____
	4. _____

Food

	1. _____
	2. _____
	3. _____
	4. _____

Food

	1. _____
	2. _____
	3. _____
	4. _____

British Food

Restaurant Name:

 <p>The left side of the menu features a vertical layout. At the top is a circular logo with a hand holding a dome. Below it, the words "RESTAURANT" and "MENU" are written in a stylized, outlined font, separated by decorative flourishes. At the bottom is a circular logo with a crossed knife and fork.</p>	<div>Snacks</div> <div><i>Chips</i> £3 <i>Peanuts</i> £2</div>	
	<div>Savory</div>	
	<div>Drinks</div>	
	<div>Dessert</div>	

Conversation Helper

Welcome!
Please come in.

Sit down.

Here is
the menu.

Would you
like a drink?

I would like
_____, please.

How much is
the _____?

Is everything
ok?

It is very
tasty!

Are you
hungry?

Yes, I'm
hungry.

Excuse me?

I would like
some more water/
tea, please.

Is everything
ok?

I have a
problem. I have a
fly in my food!

I would like
a knife/fork,
please.

Would you
like dessert?

Thank you
very much!

Would you
like me to take
your plates?

British Food

A series of ten empty speech bubble shapes arranged in a vertical column, intended for writing notes. Each bubble has a rectangular body with rounded corners and a small triangular tail pointing to the left. The bubbles are stacked vertically with small gaps between them.